

GRAND VIN Red 2015
A.O.C Saint-Chinian

HIGH ENVIRONMENTAL VALUE CERTIFIED

Soils:	Clay-and limestone (Mourvèdre, Syrah, Carignan, Grenache), Sandstone (Syrah, Mourvèdre) and Schist (Grenache, Syrah, Mourvèdre)
Grape varieties:	Mourvèdre: 36 %, Syrah: 45 %, Grenache: 12 %, Carignan: 7 %
Harvest:	By hand, in small crates, with sorting.
Harvest dates:	September 15 to 30
Vinification:	Traditional with 5 to 6 weeks' vatting time. Malolactic fermentation in barrels
Maturing:	Barrels (for Syrah and Mourvèdre), matured on the lees
Treatments:	Not fined or filtered
Alcohol content:	14 % vol.
Packaging:	75 cl Bordeaux bottles

Tasting notes:

This wine offers a wide, harmonious range of aromas: red berries, particularly cherries, very floral garrigue aromas, lime blossom and toasty, resinous notes. The wine is dense, well-rounded and fresh on the palate, with a lingering, roasted almond finish.

Serving suggestions:

Considering its structure and freshness, this wine may be enjoyed with a wide range of dishes and can stand up well to hot, spicy foods.

To do full justice to the wine, it should be served at a temperature of around 18 °C.

